

May 2022

# CANS NUTRITION BULLETIN

Child and Adult Nutrition Services  
SD Department of Education

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# The Grapevine

When you have staffing changes, remember to consider whether they will need access to iCAN for Applications, Claims and/or Food Distribution. If staff need iCAN access, you will need to submit a completed [iCAN User Request form](#) to CANS at [DOE.Schoollunch@state.sd.us](mailto:DOE.Schoollunch@state.sd.us). Please make sure to indicate on the User Request form if your new staff is replacing a staff member that currently has iCAN access. For questions regarding the User Request form please call 605-773-6157 or email [DOE.Schoollunch@state.sd.us](mailto:DOE.Schoollunch@state.sd.us)

## Food Distribution Programs

As school is nearing the year-end, a reminder that freezer and coolers should be monitored throughout the year, including over the summer. Freezer breakdowns are uncommon, but they do happen. In the event you have a freezer or cooler break down, please follow these steps:

1. Take inventory of the out of condition USDA Foods
2. Take pictures of damaged USDA Foods
3. Report the loss of USDA Foods to the Child and Adult Nutrition Services Office
4. Keep records

For more guidance on summer monitoring, check out the additional Food Distribution articles in this bulletin.

## Child Nutrition Programs

We have made it to the end of the school year (almost)! Summer programs are gearing up to start. If you are interested in feeding kids this summer, reach out to CANS to see if that would be an option for your agency. School Lunch Hero Day is May 6 this year. This is an excellent opportunity to celebrate all of the school lunch heroes in your district and all that they do to keep kids fed. We have some excellent in person training opportunities coming up in May and June – check out the articles within the rest of the bulletin for more information.

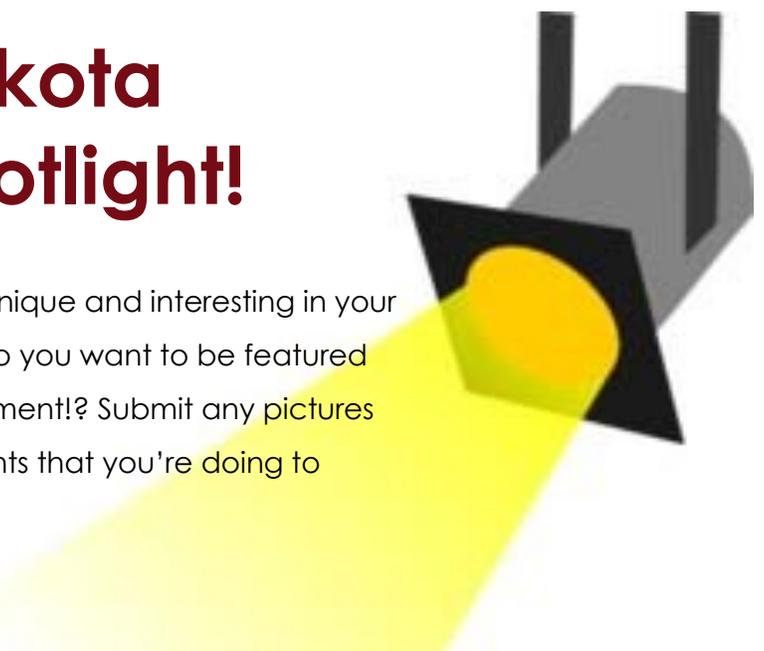
Thanks for all that you do every day to serve and provide nutritious meals and foods to South Dakotans!

Mikayla Hardy, RDN, LN  
Child Nutrition Programs Director

Pam McCown  
Food Distribution Programs  
Director

# South Dakota Sponsor Spotlight!

Is your school or agency doing anything unique and interesting in your programs that you would like to share!? Do you want to be featured in our South Dakota Sponsor Spotlight segment!? Submit any pictures along with a summary of the exciting events that you're doing to [DOE.SchoolLunch@state.sd.us](mailto:DOE.SchoolLunch@state.sd.us).



**WE'D LOVE  
TO HEAR  
FROM YOU**

# Check in with CANS Monthly Conference Call

Join us each month to **Check in with CANS** in the upcoming year! Each check in is normally scheduled for the first Thursday of every month at 2:30pm central time zone or 1:30 pm mountain time zone.

This check in is for all our Child Nutrition Program operators: School Nutrition Program, Child and Adult Care Food Program, and Summer Food Service Program. We invite our Food Distribution Program in Schools and our Procurement Specialists to also attend.

This check in is open to all agencies that are on our programs. Each check in starts with a report from CANS with hot topics, new guidance, program clarifications, and reminders of important dates. Every check in has time scheduled for you to ask questions. Minutes from each check in will be posted after the call is done on our DOE CANS website at <https://doe.sd.gov/cans/index.aspx> and occasionally these calls are recorded and posted for a short period of time.

Tentative Dates
Thursday, June 2 <span style="color: green;">Cancelled</span>
Thursday, August 4
Thursday, September 1

## Farm to School



**199 schools**

48,024 students in participating SFAs

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**Farm to school participation in South Dakota**

Farm to school is growing in South Dakota! Local food and agricultural education activities are showing up in the cafeteria, the classroom, and the garden. Check out how many schools and students are served by farm to school SFAs.



**72.9%**

43 SFAs

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**South Dakota SFAs serving local food**

Farm to school means more fresh, local food is on the menu. Across the country, SFAs engaged in farm to school report serving higher quality foods in school meals and increased participation in school meals.



# CRASH COURSE *with* CANS

2021-22

• MEETING SCHEDULE •

THURSDAYS @ 2:30PM CT

- 8/19** Meal Counting & Claiming in SSO
- 9/23** CACFP iCAN Applications
- 10/14** Updates in Professional Standards
- 11/18** School Gardens / Farm to Everything
- 12/2** FSMC Contracts, Amendments, Monitoring
- 12/16** Planning for Summer Feeding
- 1/13** Breakfast in the Classroom - Expanding Breakfast Participation
- 1/27** SFSP Application, Required Training, Announcements
- 2/10** FDP Annual Surveys
- 2/24** FFVP Basics - How Do I Do it?
- 3/10** Procurement Plan - Prepping for Next Year's Purchases
- 3/24** CEP Reporting
- 4/21** Nonprogram Foods Basics AND MORE!
- 5/19** End of Year Report Guidance



## CANS Welcomes Jordan Johnson

Hello! My name is Jordan Johnson, and I am the new (Brookings-based) Child Nutrition Program Specialist for the Summer Food Service Program. I grew up in Lead-Deadwood, South Dakota, and I graduated from South Dakota State University with a degree in Nutrition and Dietetics. After completing my undergraduate degree, my husband and I moved to Minnesota. In Minnesota, I went on to work in community nutrition for the University of Minnesota Extension. I also began working on my graduate degree in Public Health Nutrition during this time.

My husband (Danny) and I recently moved back to South Dakota, and we are excited to be back in the Brookings community! In my spare time, I enjoy many outdoor activities such as running, hiking, and fishing. I also love to travel and would like to do more of it in the future!

I am very excited to be joining the CANS team, and I look forward to working with all of you!

## CANS Welcomes Lisa Boeke

Hello, my name is Lisa Boeke, I am excited to be starting a new position as Child Nutrition Program Specialist with the Child and Adult Care Food Program. My work experience involves several years with the Women Infants and Children (WIC) program in Nebraska and South Dakota as well as working in Public/Community Health programs such as Immunizations, Refugee Health and Community Education. I grew up in Clear Lake, SD. My husband and I have recently returned to Watertown, SD after several years in Central Nebraska. I will be based in Watertown and look forward to being a part of the CANS team and having the opportunity to work with all of you!

## CANS Says Goodbye to Beth

We are sad to announce that Beth Henrichsen is moving onto work with the SD Department of Human Services, where she will continue her public service by working with the elderly. Her high standards of service and knowledge in the School Nutrition Program will be missed. We are currently working to fill the position she leaves open in the School Nutrition Program. If your school is working with Beth, please send your questions to [DOE.SchoolLunch@state.sd.us](mailto:DOE.SchoolLunch@state.sd.us) or (605) 773-3413 to ensure a prompt response.

# School Nutrition Program

## Procurement Q & A

### **Does the vendor with the lowest bid always get awarded the contract or agreement?**

If the Bidder is qualified – yes. However, to be considered qualified, Bidders must be **responsive** and **responsible**, this is true for formal purchases and using the informal/3 bids and a buy method. If the Bidder meets these requirements, then the qualifying Bidder with the lowest bid will be awarded the contract.

**A Responsive Bidder** is a company/person who has submitted a bid that conforms and completely responds to all of your bid requests. A company that fails to fully **respond** to a bid request, can be disqualified for not being **responsive**.

**A Responsible Bidder** is a company/person who has the capability in all respects to perform the full contract requirements, and the integrity and reliability which will assure good faith performance. The requirements of a Responsible Bidder must be outlined in your bid request (along with the specifications).

A **responsible bidder** is defined by an agency/school in their bid request to the vendors. For example: Prompt response to school calls, emails, and faxes. Prompt billing within 30 or 60-days of shipment receipt. Notification before ordered items are substituted or not included in the shipment. Avoid the risk of being overly restrictive by not setting very strict deadlines. An example that may be considered overly restrictive by a vendor is if the vendor must respond to school calls, emails, or faxes within 8-12 hours.

If a vendor is disqualified for not being a **responsive/responsible** bidder, the determination must be clearly documented with enough detail to uphold a possible bid protest from vendors that don't receive the bid award. Document and keep on file all occurrences of poor customer service to support the disqualification.

Poor performance history should not be used as a disqualifying matter indefinitely. A year or two may be acceptable, but vendors should be allowed an opportunity to demonstrate improvement. Be sure to involve your legal team when determining a Bidder as disqualified to avoid legal concerns.

**Use this link for answers to other procurement questions:**

<https://www.fns.usda.gov/cn/sp23-cacfp18-2021>

# Transitional Nutrition Standards for SY2022-23 & SY2023-24

The U.S. Department of Agriculture (USDA) [announced](#) school nutrition standards for the next two years (School Year (SY) 22-23 and SY23-24). The [new final rule](#) changes the 2012 nutrition standards for milk, whole grains and sodium:

**Milk:** Schools may offer low-fat (1%) and nonfat milk that is flavored or unflavored. The 2012 standards limited flavored milk to nonfat only.

**Whole Grains:** At least 80% of the grains served in school lunch and breakfast per week must be whole grain-rich, which means they contain at least 50% whole grains and the rest is enriched grains. The 2012 standards required 100% of grains served in school lunch and breakfast to be whole grain-rich.

**Sodium:** For SY 2022-2023, the sodium limit for school lunch and breakfast will remain at the limit that was in place prior to the pandemic (Target 1). For SY 2023-2024, the limit will decrease by 10% for school lunch only. The 2012 standards required a more significant decrease.

All other school nutrition standards – including fruit and vegetable requirements and overall calorie ranges – will remain the same as the 2012 standards.

USDA hosted a webinar on the Transitional Nutrition Standards on February 16, 2022 and they will post a recording (and the slide deck) on the [Nutrition Standards for School Meals](#) website.

For more background about school meals and the rulemaking process ahead, please explore these resources:

Webpage: [Building Back Better with School Meals](#)

Fact Sheet: [Child Nutrition Programs: Transitional Standards for Milk, Whole Grains, and Sodium](#) (PDF, 125 KB)

Infographic: [The Road Ahead: Building Back Better with School Meals](#) (PDF, 137 KB)

Infographic: [Ten Reasons to Build Back Even Better with School Meals!](#) (PDF, 95 KB)

The Final Rule is [open for comments](#) until March 24.

## Save the Date Training Opportunity!

# PATHWAYS TO SCHOOL NUTRITION



SD DOE CANS is pleased to announce our third annual “Pathways to School Nutrition” training. If you are a Food Service Director, Manager, School Nutrition Employee, or Business Manager this training is for you!

**June 7-8**

Come to Pierre for an in-person training at the  
Ramkota Hotel

Click on this page to register

# Child & Adult Care Food Program

## Updates & Reminders

- Please continue to complete CACFP trainings available on the [CACFP website](#) under the *CACFP Training Opportunities* tab. As a reminder, all program trainings need to be completed by September 30, 2022.
- If your site is not licensed with DSS, CANS will be in contact with you to become Alternately Licensed. This process costs \$90 and DPS will conduct the inspections.
- Return to normal operations:
  - Day care homes will return to their normal tiering reimbursement rates beginning July 1.
  - All currently approved waivers for non-congregate feeding and parent pick up will expire. Congregate meals must resume.
  - Transitional meal pattern standards: 1% flavored milk may be served in the CACFP to children over the age of 6, beginning July 1, 2022, with the transitional meal pattern standards.



Join Team Nutrition for free training webinars on hot topics related to the CACFP meal pattern requirements.

### Upcoming Webinars

All webinars will be recorded and made available at a later date.

- **Thursday, July 21, 2022: Breakfast Basics**  
 English: 2-2:30 p.m. EST (registration coming soon)  
 Spanish: 3-3:30 p.m. EST (registration coming soon)

### Recorded Webinars

To view recordings of previous webinars, please visit the [CACFP Halftime: Thirty on Thursdays Recorded Webinars Page](#)

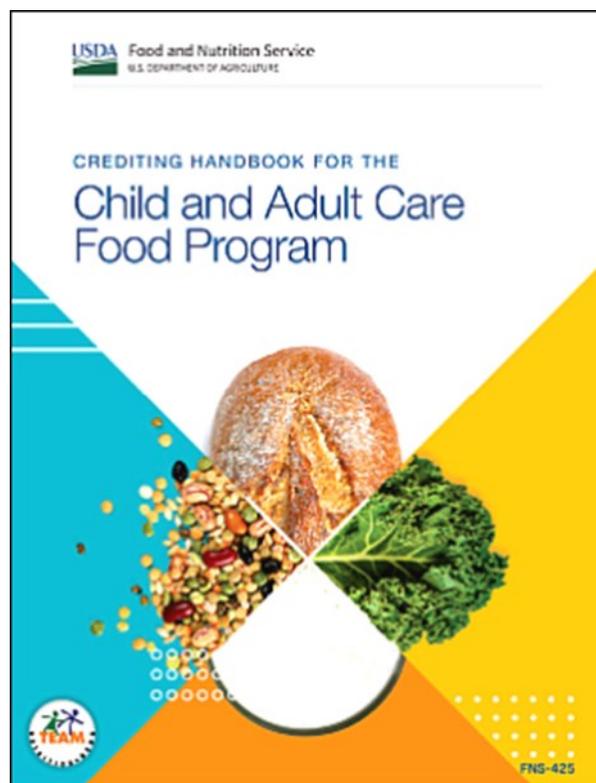
# Child & Adult Care Food Program

## Updates & Reminders

### Updated Crediting Handbook for the Child and Adult Care Food Program Now Available!

Team Nutrition recently released the updated [Crediting Handbook for the Child and Adult Care Food Program](#) (CACFP). This updated resource is an important supplemental companion to the *Food Buying Guide* for CACFP operators for crediting and meal planning. The resource supports CACFP nutrition professionals in ensuring they have the knowledge, training, and tools they need to successfully operate the CACFP. The handbook provides information on the CACFP meal patterns, crediting guidance for each meal component, a Crediting in Action section to practice crediting skills, and a list of helpful resources. Major revisions include the transition to crediting grains in ounce equivalents (oz eq) instead of grains/breads servings, which went into effect on October 1, 2021.

You can access the PDF version today: [Crediting Handbook for the Child and Adult Care Food Program](#)



Be sure to stay tuned!

Printed copies will be available for ordering from Team Nutrition in the Fall.

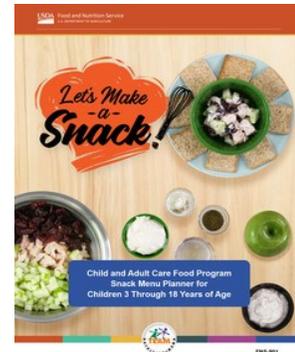
The online Spanish-version will be available later this year.

# Child & Adult Care Food Program

## Team Nutrition Releases Let's Make a Snack

Team Nutrition recently released the **Let's Make a Snack!** <https://www.fns.usda.gov/tn/lets-make-snack> This menu planner will help child care center and family child care operators understand CACFP meal pattern requirements and serve high-quality snacks. It includes sample menus, checklists, menu planning activities, and 20 new snack recipes:

- Apples and Almond Butter
- Baked Carrot Fries with Yogurt-Sunflower Seed Butter Dip
- Caprese Bruschetta
- Cheesy Bean Tostada
- Chicken and Cheese Snack Cup with Grapes
- Corny Salsa with Tortilla Chips
- Curried Chicken Wraps
- Deli Bento Box
- Dried Fruit and Cereal Snack Mix
- Fresh Veggie Wraps
- Fruited Chicken Salad with Crackers
- Herb Bagel Bites
- Mini Egg Salad Sandwiches
- Mini Graham Crackers and Berry Nut Butter
- Parmesan Zucchini Chips
- Peach and Yogurt Smoothies
- Savory Yogurt-Hummus Dip with Veggies
- Toasted Pita Wedges and Fruit Dip
- Tuna Salad and Apples Slices
- Very Berry Parfaits



Recipes are standardized to meet minimum serving amounts of at least one meal component for children 3 through 5 and 6 through 18, and are available in yields of 6, 25, and 50 servings. All are taste-tested and kid-approved!

# Summer Food Service Program

## Updates & Reminders

- SFSP iCAN Applications are open! All applications must be approved prior to site operations.
  - The final deadline to have applications submitted by is June 1<sup>st</sup> to be eligible to participate in SFSP for 2021-2022.
- If you were not able to attend the required annual SFSP Administrative training, please visit the [SFSP website](#) under the *Training* tab for the [recording](#) and [quiz](#). Upon completion, a certificate will be emailed to you.
  - This training **MUST** be completed prior to your application approval.
- CANS has applied and received approval from USDA for the following normal SFSP waivers: Meal Service Times, First Week Site Visit, and Closed Enrolled. We are still waiting for approval for OVS.
- Return to normal operations:
  - USDA has not issued any nationwide waivers for SFSP as this was not an allowable option for SY21-22 operations. With the expiration of waiver authority, SFSP will return to normal operations for Summer 2022.
  - All applications must be approved prior to site operations
  - All meals must be served in a congregate setting, no grab and go meals



**Summer MEALS**

Free activities and meals are available in your community!  
No cost or enrollment required! Open to children 18 and younger

Three ways to find a site near you:

- go to: [fns.usda.gov/summerfoodrocks](https://fns.usda.gov/summerfoodrocks)
- text : "Summer Meals" to 914-342-7744
- or call: 1-866-348-6479

This institution is an equal opportunity provider.

 south dakota  
DEPARTMENT OF EDUCATION  
Learning. Leadership. Service.

# Food Distribution Program

## Summer Reminder

Many schools do not think about a freezer malfunction, but it can happen. **Freezer and cooler temperatures should be monitored throughout the year, including over the summer.**

Follow these steps if your freezer breaks down:

1. Take inventory of the out of condition USDA Foods
2. Take pictures of damaged USDA Foods
3. Report the loss of USDA Foods to the Child and Adult Nutrition Services Office
4. Keep records

A power outage can happen during severe weather. If a power outage occurs use the following guidance:

### **During power outage**

- Keep appliance doors CLOSED as much as possible. Opening and closing doors will release cold air and cause the safe storage time of perishable items to reduce.
- A fully stocked refrigerator will stay cold for about 4 hours. A freezer will keep its temperature for 24 hours if half full or 48 hours if full.
- If the power has been out for 4 hours, and a cooler and ice are available, transfer perishable foods in the refrigerator to the cooler to maintain a temperature of 40 °F or below. Be sure to add ice or a cold source.

### **After power returns**

- Check the temperature of the refrigerator and freezer. If foods in both are still under 40 °F, they are safe to keep and/or refreeze. If the foods are above 40 °F, they should be discarded.
- Also check foods that were in a cooler before putting them back into the refrigerator. Discard any that are over 40 °F.
- Unsure if a food is still safe? Review these food evaluation charts that are available for [refrigerated](#) foods and the [frozen](#) foods after a power outage.
- Discard any food that has an unusual odor, color, or texture, or feels warm to the touch. Never taste a food to determine its safety.

A standard kitchen shutdown checklist can be found on the CANS-NSLP webpage, under Food Safety: [End of the Year Check List - Kitchen shutdown \(http://doe.sd.gov/cans/documents/EOY-Kitchen-shutdown.pdf\)](http://doe.sd.gov/cans/documents/EOY-Kitchen-shutdown.pdf)

If you have questions about the safety of your food, please call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854), email [MPHotline@usda.gov](mailto:MPHotline@usda.gov), or chat live <https://ask.usda.gov/s/> available from 10 a.m. to 6 p.m. ET, Monday through Friday, in English or Spanish. Listen to timely recorded food safety messages at the same number 24 hours a day. Recorded food safety messages are available 24 hours a day.

## Food Distribution Program

### Summer Reminder DoD Fresh/FFAVORS



DoD Fresh/FFAVORS entitlement needs to be spent by June 30<sup>th</sup>. Check your account balance at the DoD Site (<https://www.fns.usda.gov/usda-foods/fresh-fruits-and-vegetables-order-receipt-system-ffavors>). Email Darcy Beougher at [darcy.beougher@state.sd.us](mailto:darcy.beougher@state.sd.us) as soon as possible if you are not able to spend your DoD entitlement. DoD Fresh/FFAVORS entitlement is use it or lose it and other schools can benefit from additional DoD funding.

## USDA Foods Database Update Coming this

Spring:

## Delivering Nutrition Allergen, and Ingredient Information for USDA Foods in Schools

Vendors who make “brown box” USDA Foods in Schools will begin submitting nutrition, allergen, and ingredient information. This vendor-specific product information will be available this spring in the USDA Foods Database, allowing states and school districts to access this information. This information can help food service manage menu planning, meet USDA meal pattern requirements and nutrition standards, and provide safe meals for students with food allergies and other special dietary needs.

USDA released the updated USDA Foods Database in **Spring 2022**.

The USDA Foods Database can be found at: [FoodData Central \(usda.gov\)](https://www.fns.usda.gov/food-data-central) For more information use the older version of USDA Foods Data Base at this link <https://www.fns.usda.gov/usda-fis/usda-foods-database>.

## Program Policy Memos

Some policies have multiple numbers. That means those apply to multiple programs.

### **Child & Adult Care Food Program**

Current policies can be found at <http://www.fns.usda.gov/cacfp/policy>.

### **School Nutrition Programs (SP Memos)**

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>.

### **Summer Food Service Program**

Policies can be found at <http://www.fns.usda.gov/sfsp/policy>.

### **Food Distribution**

Food Distribution policies can be found at [https://www.fns.usda.gov/resources?f%5B0%5D=resource\\_type%3A160&f%5B1%5D=program%3A35](https://www.fns.usda.gov/resources?f%5B0%5D=resource_type%3A160&f%5B1%5D=program%3A35)

## COVID Waivers

To find a current list of the waivers that South Dakota has opted in to, you can visit the [CANS webpage](#) under the “USDA Waivers, Guidance, and Information—July 1, 2021-June 30, 2022” heading. Here, you will find a chart that lists all of the current waivers South Dakota is operating under.

## Contact CANS

For any questions, comments, or concerns

Email: [DOE.SchoolLunch@state.sd.us](mailto:DOE.SchoolLunch@state.sd.us)

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

**Professional Standards Reminder:** Any learning or training you receive about any aspect of the School Nutrition Programs can be counted as training time towards the professional standards annual training requirement. Reading the bulletin each month does count towards training hours.

Please retain documentation to show what topics were trained. For example, agenda, topics, handbook, certificate, etc. And record training on a Tracking Tool – we suggest using the [SD Tracker Tool](#) posted on the CANS NSLP website.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.